

# DINNERLY



## Spicy Mexican Pork and Rice

with Pickled Jalapeno and Corn Salsa



30 minutes



2 Servings

Ready for a fiesta of colour, spice and flavour? Simmer juicy pork in a Mexican-spiced tomatoey sauce, spoon over rice and top with a charred corn and jalapeno salsa. Olé!



## WHAT WE SEND

- 150g jasmine rice
- 1 jalapeno chilli
- 300g can corn kernels
- pork stir-fry
- 5g Mexican spice blend <sup>17</sup>
- 400g diced tomatoes

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 1 tsp red wine vinegar <sup>17</sup>
- 3 tsp sugar
- 1 tbs tomato paste

## TOOLS

- small saucepan with lid
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 570kcal, Fat 15.5g, Carbs 83.3g, Proteins 42.4g



### 1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



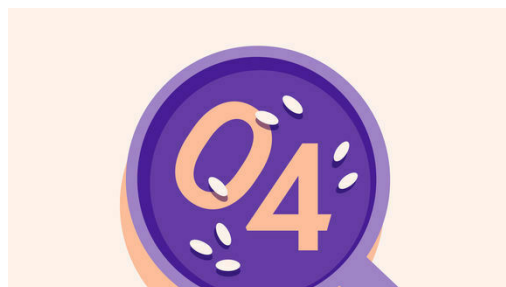
### 2. Make jalapeno salsa

Meanwhile, thinly slice the **jalapeno** (see Make it yours). Crush or finely chop **2 garlic cloves**. Drain and rinse the **corn**. Put **2 tsp olive oil**, **1 tsp red wine vinegar** and **1 tsp sugar** in a bowl, season with **salt and pepper** and whisk to combine. Add the jalapeno and **2 tbs corn** and toss to coat.



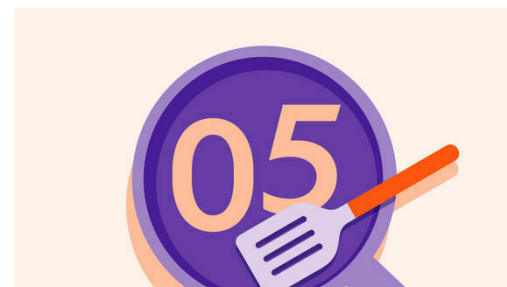
### 3. Brown pork

Separate the **pork stir-fry**. Heat **2 tsp olive oil** in a medium deep frypan over high heat. Cook the pork and **half the Mexican spice blend** (see Make it yours), stirring, for 1-2 mins until browned. Remove from the pan. Return the pan to medium-high heat and cook the **garlic** and **remaining corn**, stirring, for 3 mins or until charred.



### 4. Simmer Mexican pork

Add the **remaining Mexican spice blend** to the pan and cook, stirring, for 30 secs or until fragrant. Add **half the tomatoes\***, **1 tbs tomato paste**, **2 tsp sugar** and **125ml (½ cup) water** and bring to the boil. Add the **pork**, then reduce the heat to medium and cook for 8 mins or until the pork is cooked through and the sauce is slightly thickened.



### 5. Serve up

Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **rice** and **Mexican pork** among bowls, top with the **corn and jalapeno salsa** and enjoy!



### 6. Make it yours

Jalapeno chillies have a mild heat. If someone in your household cannot tolerate any heat, serve the chopped jalapeno at the table instead of adding to the salsa. ~ Our Mexican spice blend has a mild chilli kick, so reduce the amount if you want to avoid the heat.